



WEDDINGS AT CHANNINGS
CELEBRATE WITH US...

Your wedding at Channings

Your wedding day will be enhanced with a touch of history. A fascinating connection links the famous Antarctic explorer, Sir Ernest Shackleton to Channings. From 1904 until July 1910 Shackleton and his wife Emily lived at number 14 South Learmonth Gardens, which now occupies our events suites, The Kingsleigh and Library.

The Kingsleigh and The Library elegant traditional Edwardian suites adorned with marine memorabilia which brings the Shackleton connection back to life. The sense of history and adventure creates a romantic atmosphere making them the ideal location to hold your wedding ceremony.

Your guests' chairs can be positioned to create an aisle for you to walk down and meet your groom, ensuring you have the perfect entrance.

Channings can accommodate up to fifty people for a ceremony.



Photo by Stuart Craig Photography.

Planning Your Day

We know that you will want to make your wedding day unique and special so we understand that you may have extra requirements. Throughout the planning process of your wedding, our dedicated wedding coordinator will provide with assistance to ensure your day is perfect in every way. Your Wedding Coordinator will be delighted to organise wedding extras – from your photography, car hire and wedding cake to flowers, favours a string quartet just to add that something special to your day.

“Thank you for all that you did, prior to and on the wedding to make it so special. All of our requests were met with great patience and professionalism.”

The Wedding Reception

After the ceremony, begin the celebrations with a champagne reception in our classically styled lounges or out on our sun deck. You will have plenty of photo opportunities, from your luxurious suite to our gorgeous country housed style garden terrace. We can even arrange access to the tranquil South Learmonth Gardens.

Channings offers a selection of backdrops which will capture the romance of your special day. Return to the beautiful and intimate surroundings of The Kingsleigh Suite for a wedding feast to remember.

“The experience we had from start to finish was out of this world, Channings is the perfect wedding venue for small intimate weddings in Edinburgh!”

- Jillian and Greg Hamilton

Dining at Channings

Channings has its own onsite bar and restaurant; Shackleton’s Bar & Brasserie, named after the famous explorer who occupied one of our townhouses.

For larger parties take exclusive use of our stunning contemporary conservatory, in which we can create either a summer ambience or a cosy winter retreat.

Our Function Rooms

The Conservatory



The Library



The Library is a ground floor room with natural daylight which adjoins the Kingsleigh room, a perfect space for a drinks reception or intimate marriage ceremony. The room is decorated in traditional wood panelling with views out over the gardens.

The Kingsleigh



The Kingsleigh is a ground floor room with adjoins The Library. This larger room has natural daylight with views out over South Learmonth Gardens. Suitable as a larger private dining room, wedding reception space or venue for a larger ceremony which will not fit into The Library.

Around the hotel



Channings is decorated sympathetically with memorabilia from the Shackleton expeditions adorning our public areas and brasserie.

Shackleton's Bar & Brasserie



The Wedding Night

And at the end of your special day, prolong the experience by pampering yourself and your loved one with a night in one of our stunning Shackleton Suites.

Individually designed, the rooms boast the largest bathrooms in the city, measuring up to twelve metres squared. Under floor heating, stand-alone roll topped baths, giant shower heads and attic windows overlooking the city that ensures absolute luxury.

The suites are full of character with ink sketches and mural depicting famous scenes from the life of our former resident – Sir Ernest Shackleton.



Room Hire Tariff

Please find our room hire prices for weddings below, each area of the hotel has been priced individually for your convenience.

Library: £150.00

Kingsleigh: £250.00

Conservatory: £350.00 - 450.00

Private Dining/Restaurant: £300.00

Function rooms and sizes

The Conservatory

Banqueting layout - 50

Boardroom layout - 26

Reception (standing) - 80

The Kingsleigh

Dining on one long table - 18

Reception / informal - 30

The Library

Dining (one table) - 8 to 10

Reception / informal - 20



Photo by Stuart Craig Photography.

Exclusive Use

Why not have this city centre retreat all to yourself and take exclusive use of Channings for your wedding. Your guests will have full use of all the hotel facilities and will experience personalised service, which is second to none, from our team.

We appreciate that each and every event is unique so we suggest you meet with our Event Co-ordinator to discuss your requirements on an individual basis.

Private Dining Menu Selector

Appetisers

These are available if you would like a small appetiser at your table before your starter, please discuss with the events team & they will liaise with the chef so you have something suited to your menu choices.

Starters

Hot smoked Shetland salmon, spiced puy lentils, parsley dressing (served cold)

Roasted plum tomato and basil soup, pesto crostino and balsamic reduction

Leek and wild mushroom risotto, grano padano crisp

*Seared hand dived scallops, Stornoway black pudding, apple and radish salad**

Pressed terrine of ham hough, celeriac rémoulade, seasonal salad

Herb crusted goats cheese and roasted vegetable salad, balsamic reduction

Pan fried breast of wood pigeon, creamed celeriac, spinach, red wine jus

Traditional scotch broth, with braised lamb shank

Smoked haddock and leek fishcake, aioli and seasonal leaves

Potato and white onion soup, truffle aroma and toasted pine kernels

Thai style chicken broth, udon noodles, chili, coriander

Main courses

Roasted supreme of Scottish chicken, dauphinoise potatoes, seasonal cabbage, carrot puree

*Pan fried fillet of borders beef, fondant potato, chou farci, wild mushrooms and madeira jus ***

Herb crusted rack of border's lamb, fondant potato, ratatouille, black olive, tomato and basil jus

Tomato, black olive and goat's cheese risotto, rocket salad

Crispy skinned breast of Barbary duck, braised wild rice, steamed pak choi, honey and five spice jus

Feta, butternut squash and chili pithivier, roasted garlic mash & spiced tomato sauce

Roasted borders beef, duck fat roasted potatoes, cauliflower cheese and horseradish jus

Seared ribeye of borders beef, hand cut chunky chips, grilled tomato and garlic mushroom

Fillet of Ayrshire pork wrapped in Parma ham with sage, parmesan polenta, aubergine caponata

Pan fried fillet of sea bream, sautéed potatoes, wild mushrooms, fine beans and sauce vierge

Fillet of halibut, creamed potato, seasonal greens, saffron and mussel vinaigrette

Roasted fillet of Shetland salmon, sautéed potatoes, tomatoes, olives and spinach, salsa verdé

Baked fillet of lemon sole, garlic butter, heritage potatoes and green vegetables

Herb crusted fillet of sustainable cod, olive oil mash, pea puree, fine beans & citrus dressing

Roasted vegetable tart tatin, pesto, rocket salad



Photos by Immagine.

Desserts

*Selection of mature Scottish cheese, quince jelly and oatcakes ****

Dark chocolate and grand Marnier terrine, orange compote and almond biscotto

Coconut crème Brule, mango sorbet and tropical fruit salsa

Apple crumble tart, crème anglais and toffee apple ice cream

Glazed lemon tart, raspberry sorbet and basil syrup

Iced cranachan parfait, raspberry shortbread

Sticky toffee pudding, banana ice cream and toffee sauce

Scottish strawberries with vanilla meringue, Chantilly cream and raspberry coulis

Triple chocolate cheese cake, vanilla ice cream and dark chocolate sauce

Scottish strawberries with vanilla meringue, Chantilly cream and raspberry coulis

Bread and butter pudding with crème anglais

Seasonal fruit crumble

Selection of homemade ice cream

Two courses followed by tea or coffee and shortbread - £28.00 per person

Three courses followed by tea or coffee and shortbread - £35.00 per person

(v) – vegetarian dish

* - £5.00 supplement to per person pricing for any menu including seared hand dived scallops

** - £10.00 supplement to per person pricing for any menu including pan fried fillet of borders beef

*** - £5.00 supplement to per person pricing for any menu including selection of mature Scottish cheese

** please note – a price supplement is required for some dishes – supplements are highlighted where applicable. **

Wine List

Due to our wine list being regularly refreshed it is not included in this brochure, should you wish to review the full list you can request one by contacting the hotel.

Canapé Menus

Canapés make a wonderful accompaniment for a drinks reception when welcoming your guests, or to fill a gap between the ceremony and your evening meal. Build your own canapé menu which fits your budget using the option below:

Savoury

Haggis bon bons

Mozzarella, pesto & sun blushed tomato crostino

Oatcake with chicken liver paté & red onion marmalade

Shot of roasted plum tomato soup

Smoked salmon, crème fraîche & caviar blinis

Warm mixed olives & grissini

Lamb koftas

Crispy risotto balls

Thai style fishcakes

Sweet

Vanilla crème brûlée

Fruit tartlettes

Selection of champagne & fruit jellies

Dark chocolate mousse

Fruit crumble

Choose any 3 canapés for £5.95 per person

Add additional options for £1.50 per option per person

Evening Buffet Menus

Build your own buffet to fit your wedding budget from the following options:

Selection of sandwiches

Grilled ayrshire bacon roll

Mug of homemade soup

Cajun chicken skewers

Homemade pork & thyme sausage rolls

Salmon & leek fish cakes

Spiced homemade chunky chips

Roasted pepper & goats cheese tarts

Bruschetta

Selection of tortilla wraps

Fresh fruit skewers

Dark chocolate cake

Glazed lemon tarts

Prices per person:

3 options for £10.00

5 options for £15.00

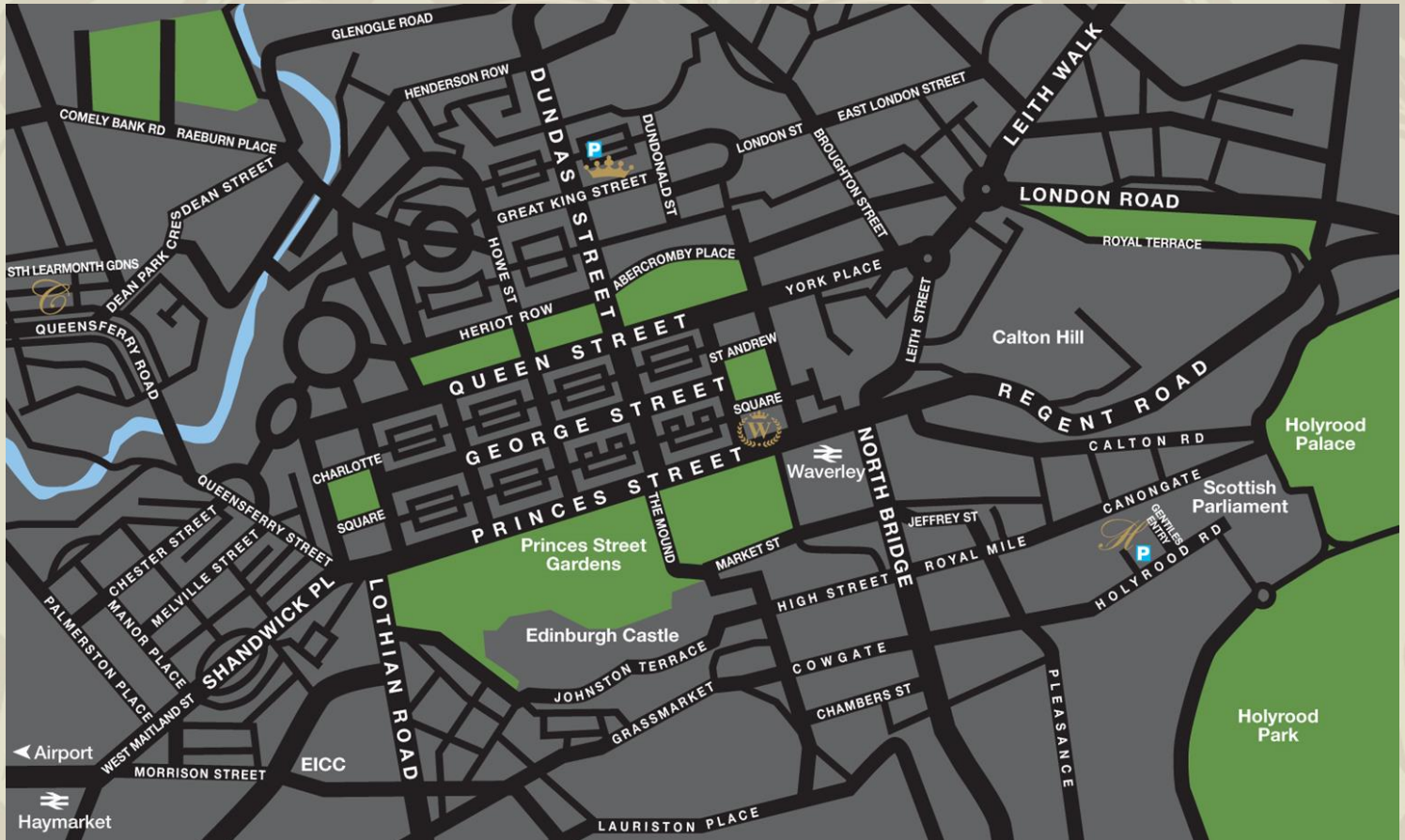
8 options for £20.00

A minimum of three options is required

Get in touch to find out more

If you are interested in holding your wedding with us, or if you have any further questions, please contact our events coordinator:

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